

Search Results - Record(s) 1 through 2 of 2 returned.

1. Document ID: JP 10042824 A

Entry 1 of 2

File: JPAB

Feb 17, 1998

PUB-NO: JP410042824A

DOCUMENT-IDENTIFIER: JP 10042824 A

TITLE: AGENT FOR IMPROVING TASTE OF FOOD

PUBN-DATE: February 17, 1998

INVENTOR-INFORMATION:

NAME

MURANISHI, SHUICHI

MASUDA, HIDEKI

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ASSIGNEE-INFORMATION:

NAME

COUNTRY

OGAWA KORYO KK N/A

APPL-NO: JP08205970

APPL-DATE: August 5, 1996

INT-CL (IPC): A23L 1/222; A23L 1/22; A23L 2/00; A23L 2/02; A23L 2/70

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain an agent for improving the tastes of foods, containing the decolored concentrated juice of cranberry, and suitable for beverages and foods containing an organic acid such as citric acid, malic acid or quinic acid, mildened in the sour tastes, improved in astringent and bitter tastes, removed in saccharides, excellent in colorless transparency.

SOLUTION: This agent for improving the tastes of foods comprises a concentrated cranberry juice subjected to a decoloration treatment using a porous resin and/or activated carbon or further to an electrophoresis treatment using an ion exchange membrane electrophoresis device. The taste-improving agent is preferably added in an amount of 0.005-0.15% to foods.

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Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	Image
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2. Document ID: JP 2939441 B2, JP 10042824 A

Entry 2 of 2

File: DWPI

DERWENT-ACC-NO: 1998-186828
DERWENT-WEEK: 199940
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TITLE: Taste improving agent for food and drinks - contains decolourised and electrodialysed cranberry fruit juice concentrate

PATENT-ASSIGNEE: OGAWA KORYO KK[OGAWN]

PRIORITY-DATA:
1996JP-0205970

August 5, 1996

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 2939441 B2	August 25, 1999	N/A	005	A23L001/222
JP 10042824 A	February 17, 1998	N/A	005	A23L001/222

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-NO
JP 2939441B2	August 5, 1996	1996JP-0205970	N/A
JP 2939441B2	N/A	JP10042824	Previous Publ.
JP10042824A	August 5, 1996	1996JP-0205970	N/A

INT-CL (IPC): A23L 1/22; A23L 1/222; A23L 2/00; A23L 2/02; A23L 2/70

ABSTRACTED-PUB-NO: JP10042824A
BASIC-ABSTRACT:

Taste improving agent for food includes decolourised and electrodialysed cranberry fruit juice.

USE - The agent is used for reducing the acidity of food and drinks.

ADVANTAGE - Removal of saccharides is facilitated.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: TASTE IMPROVE AGENT FOOD DRINK CONTAIN DECOLOUR ELECTRODIALYSIS
CRANBERRY FRUIT JUICE CONCENTRATE

DERWENT-CLASS: D13

CPI-CODES: D03-H01C;

SECONDARY-ACC-NO:
CPI Secondary Accession Numbers: C1998-059196

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	Index	Image
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Terms	Documents
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